



- Rinse and pat dry **2 pork tenderloins**. Trim off any excess membranes or fat.
- In a bowl mix together **¼ cup brown sugar, 1 TBS chipotle pepper, 1 TBS cumin, 1 tsp oregano, 1 tsp garlic powder and 1 TBS paprika**.
- Rub the pork tenderloins generously on both sides. Cover and refrigerate for a minimum of 4 hours.
- Heat oven to 400 degrees.
- Heat a large cast iron pan with some **olive oil**. When the pan is really hot, place the tenderloins in it and sear the pork on both sides.
- Place the cast iron pan in the oven for 10 minutes.
- Remove and tent the pan with aluminum foil. Allow sitting for 10 minutes.
- Cut and serve. I suggest you serve it with pineapple salsa.
- Enjoy!